Twinings Jasmine Green Tea

From the teas.co.uk wiki

> **Twinings Jasmine Green Tea, in summary:** An accessible scented green. How jasmine scenting works, what the mainstream version delivers, and how to brew it.

Last reviewed by the teas.co.uk team in May 2026.

Twinings Jasmine Green Tea is the brand's floral green: a Chinese green tea base scented with jasmine blossom by the traditional layering method. It has a distinctive aroma that announces itself the moment hot water hits the bag, and it is the right green for drinkers who don't enjoy the grassy edge of a plain Sencha-style green. It pairs exceptionally with Cantonese, Sichuan, Thai and Vietnamese food. Mainstream pricing.

The product

A Chinese green tea base (typically Chunmee style) scented with jasmine blossom (Jasminum sambac). In the traditional Chinese method, jasmine flowers are picked at dusk when their oils peak, then layered with the leaves overnight so the tea absorbs the fragrance, repeated 3 to 7 times for premium grades. Twinings sits in the mid-grade scenting tier (likely 2 to 3 layerings); single-estate Chinese jasmine teas use 5 to 7 or more for a more intense fragrance.

How it tastes

A light green base, a strong floral jasmine perfume that fills the room as you brew, a sweet floral lead, a gentle vegetal note and a clean finish. The jasmine softens the grassiness of the Chunmee base and adds complexity. It is polarising for the jasmine-averse (the floral can read as perfumed), but most drinkers fall for it. Curator Rating: 4.9/5.

How to brew

1. 1 bag in 200ml water at 75 to 80°C, not boiling; boiling kills both the jasmine aromatics and the green-tea character.
2. Cover the cup; jasmine's volatile esters are the main flavour and escape if it is left open.
3. Steep 2 to 3 minutes only.
4. Drink black; honey is fine, milk muddies both the jasmine and the green.

5. For iced jasmine, steep 4 bags cold in 1 litre of water for 6 to 8 hours in the fridge, then serve over ice with a sprig of mint.

The jasmine scenting tradition

Jasmine green tea is one of China's classic specialties, dating from the Song dynasty (960 to 1279), and the flower-and-leaf layering method is essentially unchanged. Premium grades (Yin Hao jasmine, jasmine pearls) use whole leaf and 5 to 7 or more layerings; mainstream grades like this use cut and sifted leaf with 2 to 3, which gives a very pleasant cup at supermarket pricing.

At a glance

Aspect	The read
What it is	Green tea scented with jasmine; the benchmark floral
Quality tier	Accessible mainstream; not a hand-scented specialty
Caffeine	Standard modest green load; a daytime cup
Brew	Off the boil, short, or the jasmine turns soapy

Use cases

- Afternoon tea, particularly with light food.
- Pairing with Cantonese dim sum, Sichuan dishes, or Thai and Vietnamese food.
- A midday work cup when you want refined character without coffee.
- Cold-brewed and iced for summer.
- A formal-dinner or occasion tea; the floral character suits it.

FAQ

Caffeine? 20 to 30mg per cup.

Vegan? Yes.

Best brewing temperature? 75 to 80°C; never boiling.

Cold brew? Excellent; jasmine cold brew is one of the great summer drinks.

Real jasmine flowers? Yes, the traditional scenting method, not artificial flavouring.

Curator's note: Twinings Jasmine Green Tea is the British supermarket version of one of Asia's great teas. Refined, floral, accessible. Worth keeping for afternoon refinement. Lee, teas.co.uk, Tunbridge Wells.

What to buy now

Buy Twinings Jasmine Green Tea as the accessible everyday jasmine. For more fragrance, single-estate Chinese jasmine pearls or Yin Hao jasmine (5 to 7 scenting cycles) are the specialty upgrade. Browse the wider green tea range and the Twinings range.

FROM THE CURATOR

teas · Jasmine green is cheap per cup at supermarket grade, so compare on that. Loose jasmine usually wins, though Twinings bags sometimes come close.

Green-tea reading

- Green tea explained
- Jasmine tea
- Floral tea
- Caffeine in tea

Reference noted

- PubMed: Green tea catechins and human health

The bottom line

Twinings Jasmine Green Tea is the accessible end of one of China's great teas: a green base scented with real jasmine blossom, reliably fragrant at supermarket pricing. It is not a hand-scented specialty, but judged as an everyday floral green it delivers. Brew it well off the boil and short, or the jasmine turns soapy; it also cold-brews into one of the best iced teas of summer.

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